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INSTRUCTIONS FOR THE USER: *these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance*



INSTRUCTIONS FOR THE INSTALLER: *these are intended for the **qualified technician** who must install the appliance, set it functioning and carry out an inspection test*

1. INSTRUCTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN.

WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.



DO NOT DISCARD PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/CE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT – (WEEE).

THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE OVEN DOOR FRAME. THE PLATE MUST NOT BE REMOVED.



DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE.

USE NORMAL NON-ABRASIVE PRODUCTS AND A WOODEN OR PLASTIC TOOL IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR DEERSKIN.

DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF LEFT TO SET FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL LINING OF THE OVEN.





2. INSTRUCTIONS FOR DISPOSAL – OUR ENVIRONMENTAL CARE

Our product's packing is made of non-polluting materials, therefore compatible with the environment and recycable. Please help by disposing of the packing correctly. Find the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Do not throw the packing or any part of it away. They can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: Hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal means intelligent recycling of valuable materials.

Before disposing of your old appliance remove the door and leave the racks in their normal working positions so that children cannot get stuck in the oven compartment whilst playing. It is also necessary to cut the electric power cord into remove it along with the plug.

3. SAFETY INSTRUCTIONS



CONSULT THE INSTALLATION INSTRUCTIONS FOR THE SAFETY STANDARDS FOR ELECTRICAL OR GAS APPLIANCES AND FOR THE VENTILATION FUNCTIONS. IN YOUR INTERESTS AND FOR YOUR SAFETY IT HAS BEEN ESTABLISHED BY LAW THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS TO BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. OUR REGULAR INSTALLERS GUARANTEE A SATISFACTORY JOB. GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY QUALIFIED PEOPLE.



THE PLUG TO BE CONNECTED TO THE POWER CORD AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS BUILT IN.

NEVER UNPLUG BY PULLING ON THE CABLE.



IT IS OBLIGATORY FOR ALL ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. **NEVER ATTEMPT TO REPAIR THE APPLIANCE.**



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE OVEN IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR IT OR PLAY WITH IT. WHEN THE GRILL IS WORKING THE ACCESSIBLE PARTS CAN BECOME VERY HOT: **KEEP CHILDREN AWAY.**



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE 0 (OFF) POSITION WHEN YOU FINISH USING THE OVEN.

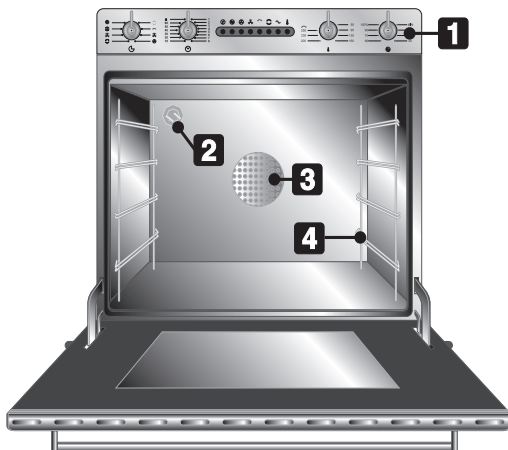


The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

Instructions for the user



4. GET TO KNOW YOUR OVEN



- 1** CONTROL PANEL
- 2** OVEN LIGHT
- 3** OVEN FAN (ONLY ON SOME MODELS)
- 4** SUPPORTS FOR PLATES AND RACKS

5. BEFORE INSTALLATION



Do not discard packing in the home environment. Separate the various waste materials and take them to the nearest special garbage collection centre.



In order to remove all manufacturing residues, it is recommended to clean the inside of the appliance. For further information on cleaning see chapter "11. CLEANING AND MAINTENANCE".



Before using the oven and the grill for the first time, pre-heat them to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste.



Instructions for the user



6. DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL

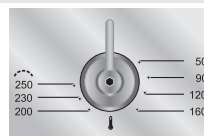
All the oven controls are grouped together on the front panel. The symbols used are described in the table below.




THERMOSTAT SWITCH

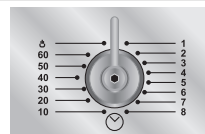
Cooking temperature is selected by turning the switch clockwise to the desired setting, between **50°** and **250°C**.

When this light comes on, the oven is heating up. When this light goes out, the preset heating temperature has been reached. When the light flashes, the temperature inside the oven is steady.

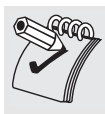



TIMER KNOB

Allows manual cooking or minute counter to be selected; the oven switches off automatically at the end of cooking. **If no selection** of a cooking time is made, the timer knob must be positioned on the symbol  turning it anticlockwise.



To set the cooking time, turn the knob clockwise until the “60” position and then set the desired cooking time. The numbers from **1 to 60** correspond to minutes. Adjustment is progressive and intermediate positions between the indicated figures can be used.



The  manual function only works on the traditional functions (serigraphed in black on the front panel), while for microwave and combined functions (serigraphed in orange) a cooking time has to be set

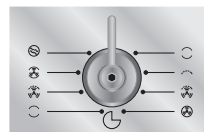
The audible signal at the end of the preset time switches off the oven whatever function has been set.

Instructions for the user



FUNCTION SWITCH KNOB

Rotate the knob in either direction to select a desired function from the following:



The combined or microwave only functions are selected positioning the knob on the orange-coloured symbols.

TRADITIONAL FUNCTIONS (IN BLACK)



NO FUNCTION SET



UPPER + LOWER HEATING ELEMENT



GRILL ELEMENT



FULL GRILL ELEMENT + VENTILATION



VENTILATED HEATING ELEMENT

COMBINED FUNCTIONS (IN ORANGE)



UPPER + LOWER HEATING ELEMENT



FULL GRILL ELEMENT + VENTILATION



UPPER + LOWER HEATING ELEMENT + VENTILATION

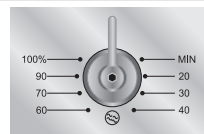


MICROWAVE FUNCTION

MICROWAVE POWER REGULATION KNOB

This knob selects the power settings, in %, for the microwave oven according to the product in the oven.

For proper use of the power settings, please refer to the heading "7.3 Microwave cooking".



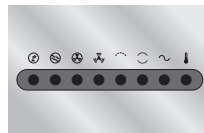


Instructions for the user

GB-IE

LUMINOUS FUNCTIONS PANEL

This panel shows the functions selected with the function switch knob.



THERMOSTAT INDICATOR LIGHT (YELLOW) light comes on when the oven is heating up.



OVEN ON INDICATOR LIGHT (RED): light comes on when a function is selected



UPPER AND LOWER HEATING ELEMENT INDICATOR LIGHT (GREEN)



GRILL INDICATOR LIGHT (GREEN)



FAN INDICATOR LIGHT (GREEN)



FAN ELEMENT INDICATOR LIGHT (GREEN)



MICROWAVE ON INDICATOR LIGHT (RED): steady ON when the appliance is set in advance for the microwave functions and flashing when these are activated



MICROWAVE START BUTTON: serves for starting the cooking with the microwave function; the microwaves are not activated if a power setting (with the MICROWAVE POWER REGULATION KNOB), a function (with the FUNCTION SWITCH KNOB) and a cooking time (with the TIMER KNOB) is not set beforehand




*The microwaves do not function if the **TIMER KNOB** is positioned on the symbol.*



7. USE OF THE OVEN



Before using the oven, make sure you have selected either a cooking time or manual functioning .

7.1 Warnings and general advice

Before using the oven for the first time, pre-heat it to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste. Do not use the microwave or combined functions for this first preheating.



During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



The oven accessories intended to come into contact with food are made of materials that comply with the provisions of Directive 89/109/EEC, dated 21/12/88 and of Decree Law 108, dated 25/01/92.



To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food. When the door is opened oven ventilation is automatically switched off; it then resumes as soon as the door is closed.



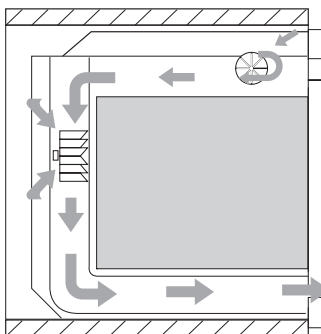


Instructions for the user

GB-IE

7.2 Cooling system

The oven is equipped with a cooling system which automatically comes on when the oven is being turned on. Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.



7.3 Microwave cooking

Microwave cooking is possible at different power levels that can be selected with the **MICROWAVE POWER REGULATION KNOB**. Below is a list of the most suitable operations for each power level selected.


MIN-20%: softening dairy products and cream spreads, keeping foods hot;

30-50%: thawing foods, cooking sauces, cooking tender meat in combination with the normal functions;

60-80%: cooking pasta or rice, cooking chicken, vegetables or large fish in combination with the normal functions;

90-100%: heating up pre-cooked meals, cooking fresh and frozen vegetables, combined with the normal functions for cooking turkey and fatty chicken, cooking cakes and desserts;



To activate the microwave you must set a cooking time, select a power setting, select a function (among those serigraphed in orange on the control panel) and press the key  on the control panel.

Instructions for the user



7.3.1 Safety warnings concerning the use of the microwave

- 1 Do not activate the microwave if:
 - there is no food inside the oven;
 - the oven door is buckled, its hinges are loose or its seal is defective. In each of these cases, a specialised technician must intervene.
- 2 It is dangerous for anybody, except the specialised technician, to carry out repairs or maintenance operations that entail removing any cover that provides protection against energy given off by the microwaves.
- 3 Drinks and foods must not be heated up in sealed containers because this could cause an explosion hazard;
- 4 Use only utensils suitable for use in microwave ovens: on this regard, please refer to the heading "7.3.2 Kitchenware";
- 5 When foods in plastic or paper containers are heated up, check the oven compartment frequently to avoid them catching fire;
- 6 If you notice fumes being given off, turn off the appliance immediately and keep the door closed to help extinguish any flames;
- 7 Heating up drinks in the microwave can give rise to delayed eruptive boiling. Therefore, care must be taken even after the container is taken out of the oven compartment.
- 8 Jars of homogenized foods or baby's bottles or any food for small children must be shaken or mixed once they are taken out and their temperature must be verified before they are consumed to avoid burns;
- 9 Eggs with their shells or even whole hard-boiled eggs must not be heated up in the microwave because they could explode even after cooking is finished.
- 10 Do not heat up food in metal tubs, aluminium containers or dessert moulds. The metal parts of these containers can seriously damage the oven.
- 11 When using the microwave to heat up food, select relatively short cooking times. At the end of cooking, it is preferable to have to reset a short time again, rather than selecting a long time straight away. This is because with microwave cooking, prolonged cooking can dry food out and cause localized burning.
- 12 Do not heat up inflammable liquids such as alcohol, liquors, etc. with the microwave.
- 13 Position small containers with small amounts of food in the centre of the oven for better cooking results.



Instructions for the user



7.3.2 Kitchenware

Not all kitchenware is suitable for use with microwave cooking.

Do not use the following, for example:

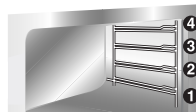
- 1 closed containers, closed bottles, tins: high pressure can build up inside them which could cause them to explode;
- 2 closed metal containers;
- 3 metal cutlery;
- 4 lead crystal;
- 5 crockery with knurled edges;
- 6 non heat-resistant plastics;
- 7 silver-plated paper or tin foil;
- 8 kitchenware with metal parts from which the covering has not been completely removed;
- 9 plastic kitchenware which can fuse at high temperatures;
- 10 porcelain kitchenware with handles or knobs in which dampness might collect, which could create high pressure and cause these items to break;
- 11 in the case of foods being cooked in "throwaway" paper containers, check the oven frequently for the possible presence of flames.

Instructions for the user

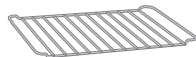


8. AVAILABLE ACCESSORIES

The oven features **4 support** positions for plates and racks of different height.



Grill: useful for holding cooking containers.



Pastry plate: for baking cakes, pizza and oven desserts.



Accessories available on request

Original accessories may be ordered from any Authorised Service Centre.



Instructions for the user

GB-IE

9. COOKING HINTS WITHOUT MICROWAVE



In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.



Keep the oven door closed during cooking.

9.1 Traditional cooking

FUNCTION SWITCH					
THERMOSTAT	50 ÷ 250 °C				



This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level. You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off. Put frozen meat in immediately, without waiting for it to thaw. The only precaution you need to take is to set the temperature about 20°C lower and cooking time about 1/4 longer than you would for fresh meat.

9.2 Hot-air cooking

FUNCTION SWITCH					
THERMOSTAT	50 ÷ 250 °C				



This system is suitable for cooking on several levels, including different types of food (fish, meat etc.), without the tastes and smells mingling. Air circulation in the oven ensures a uniform distribution of heat.

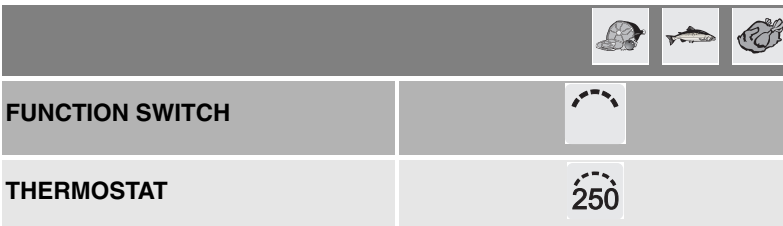


Multiple cooking is possible as long as the cooking temperature of the different foods is the same.

Instructions for the user



9.3 Grill cooking

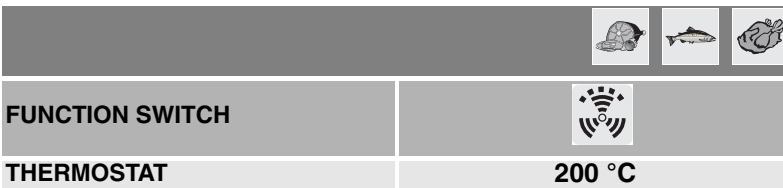


Permits rapid browning of foods. For short-term cooking of small quantities, place the grid in the fourth guide from the bottom. For long-term cooking and grills, put the grid in the lowest guide in accordance with the size of the pieces.



Keep the oven door closed during cooking. Grilling with the door open can permanently damage the oven and jeopardise safety whilst the grill is on.

9.4 Hot-air grilling



Ensures uniform heat distribution with greater heat penetration into the food. Food will be lightly browned on the outside and remain soft inside. Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.



Keep the oven door closed during cooking. Grilling with the door open can permanently damage the oven and jeopardise safety whilst the grill is on.



Instructions for the user

GB-IE

9.5 Thawing



FUNCTION SWITCH



THERMOSTAT

0



The movement of air ensured by the fan causes faster thawing of foods.
The air circulating inside the oven is at room temperature.



Thawing at room temperature has the advantage of not altering the taste and appearance of the food.

Instructions for the user



9.6 Recommended cooking table

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste. Cooking times are given for a pre-heated oven.

TRADITIONAL COOKING			
	LEVEL FROM BELOW	TEMPERATURE °C	TIME IN MINUTES
FIRST COURSES			
LASAGNE	2 - 3	210 - 230	30
OVEN-BAKED PASTA	2 - 3	210 - 230	40
MEAT			
ROAST VEAL	2	170 - 200	30 - 40 / KG.
ROAST BEEF	2	210 - 240	30 - 40 / KG.
ROAST PORK	2	170 - 200	30 - 40 / KG.
CHICKEN	2	170 - 200	45 - 60
DUCK	2	170 - 200	45 - 60
GOOSE-TURKEY	2	140 - 170	45 - 60
RABBIT	2	170 - 200	50 - 60
LEG OF LAMB	2	170 - 200	40 - 50
FISH	1 - 2	170 - 200	According to dimensions
PIZZA	1 - 2	210 - 240	40 - 45
DESSERTS			
SHORT PASTRY	1 - 2	170 - 200	15 - 20
CIAMBELLA	1 - 2	165	35 - 45
BRIOCHES	1 - 2	170 - 200	40 - 45
FRUIT CAKE	1 - 2	170 - 200	20 - 30
PARADISE CAKE	1 - 2	170	60
APPLE PIE	1 - 2	190	60
RICE PUDDING	1 - 2	180	60

GRILLING			
	LEVEL FROM BELOW	TIME IN MINUTES	
		FIRST SURFACE	SECOND SURFACE
PORK CHOPS	4	7 - 9	5 - 7
FILLET OF PORK	3	9 - 11	5 - 9
FILLET OF BEEF	3	9 - 11	9 - 11
LIVER	4	2 - 3	2 - 3
VEAL ESCALOPES	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGES	4	7 - 9	5 - 6
MEAT-BALLS	4	7 - 9	5 - 6
FISH FILLETS	4	5 - 6	3 - 4
TOAST	4	2 - 4	2 - 3



Instructions for the user



HOT-AIR COOKING



	LEVEL FROM BELOW	TEMPERATURE °C	TIME IN MINUTES
FIRST COURSES			
LASAGNE	2	190 - 210	20 - 25
OVEN-BAKED PASTA	2	190 - 210	25 - 30
CREOLE RICE	2	190 - 210	20 - 25
MEAT			
ROAST VEAL	2	150 - 170	65 - 90
ROAST PORK	2	150 - 160	70 - 100
ROAST BEEF	2	160 - 170	65 - 90
FILLET OF BEEF	2	160 - 180	35 - 45
ROAST LAMB	2	130 - 150	100 - 130
ROAST-BEEF	2	170 - 180	40 - 45
ROAST CHICKEN	2	170	70 - 90
ROAST DUCK	2	160 - 170	100 - 160
ROAST TURKEY	2	150 - 160	160 - 240
ROAST RABBIT	2	150 - 160	80 - 100
ROAST HARE	2	160 - 170	30 - 50
ROAST PIGEON		140 - 170	15 - 25
FISH	2 - 3	150 - 170	According to dimensions
PIZZA	2 - 3	210 - 240	30 - 50
BREAD	2 - 3	190 - 210	40
TOAST	1 - 2	220 - 240	7
DESSERTS (PASTRY)			
CIAMBELLA	2 - 3	150 - 160	35 - 45
FRUIT CAKE	2 - 3	150 - 160	40 - 50
BRIOCHES	2 - 3	150 - 160	40 - 60
SHORT PASTRY	2 - 3	150 - 160	25
RICE PUDDING	2 - 3	150 - 160	65
APPLE PIE	2 - 3	150 - 160	65
PARADISE CAKE	2 - 3	150 - 160	65

Instructions for the user



10. COOKING HINTS FOR THE MICROWAVE

10.1 General information about microwaves

Microwaves penetrate into the food agitating the water molecules inside it; this very high frequency movement generates heat at the centre of the food which heats up and cooks leaving the surrounding environment cold. This cooking system gives a saving in time and electricity, since the heat is produced inside the food achieving the desired result more rapidly.



Not all types of kitchenware are suitable for use in a microwave oven. Please refer to the heading "7.3.2 Kitchenware" to verify whether you have the right material.

Below we provide two lists of kitchenware, one that is suitable and one that is not suitable for use in a microwave oven.

SUITABLE	NOT SUITABLE
heat-resistant and porcelain crockery without metal decorations	metal containers that reflect the microwaves and prevent the food from heating up:
terracotta containers (even though they heat up)	aluminium tubs for pre-packed food
plastic containers if heat-resistant to temperatures of the order of 200°C	aluminium for food if not in small pieces
plastic bags and polystyrene containers but only for brief moments	Enamelled crockery: some enamels contain metals that make them this crockery unsuitable
	crockery that contains lead or has knurled edges
	wooden kitchenware



In case of doubt, contact your retailer to obtain more detailed information.



Instructions for the user

GB-IE

10.2 Microwaves

FUNCTION SWITCH					
THERMOSTAT	0				
MICROWAVE POWER	BETWEEN 20 AND 100%				
TIMER	BETWEEN 30" AND 60'				



Before starting microwave cooking you have to provide yourself with special utensils and kitchenware. On this regard, please refer to the headings "7.3.2 Kitchenware" and "10.1 General information about microwaves". After placing the food in the oven and closing the door, select the desired power setting using the regulation knob (please refer to heading "7.3 Microwave cooking") and select an appropriate cooking time for the cooking to be done.

Then select the microwave function positioning the FUNCTION SWITCH KNOB on the symbol the relative indicator light on the luminous panel will come on.

At this point, pressing the key , the cooking begins and the indicator light on the luminous panel begins to flash.

Instructions for the user




MICROWAVE COOKING



	WEIGHT (in grams)	LEVEL FROM BELOW	MICROWAVE PERCENTAGE	TIME IN MINUTES
MEAT				
CHICKEN	1000	2	100%	25
VEAL	800	2	100%	20
LAMB CHOPS	450	2	100%	8
FISH				
4 FISH	200-300	2	100%	10
BASS	800	2	100%	10
FISH SLICES	N° 4	2	100%	10
FRESH VEGETABLES				
PEPPERS	400	2	100%	11
POTATOES	450	2	100%	10
CAULIFLOWER	450	2	100%	10
FROZEN VEGETABLES				
BROCCOLI	300	2	100%	10
SPINACH	450	2	100%	8
PEAS	450	2	100%	7
FRUIT				
PEARS	N°4	2	100%	6
PEACHES	N°4	2	100%	8
APPLES	N°4	2	100%	8



For more even cooking, the food should be turned when half cooked.

During cooking, condensation may form inside the oven. To reduce its formation, it is recommended to use the combined function  and to set the oven thermostat to 110-120°C.









At the end of the cooking do not leave food that is still hot insided the closed oven: instead, leave the door ajar to let out any steam that could ruin the cooking.





Instructions for the user








10.3 Combined microwave

				
FUNCTION SWITCH				
THERMOSTAT	50 ÷ 250 °C			
MICROWAVE POWER	BETWEEN 20 AND 100%			
TIMER	BETWEEN 30' AND 100'			



Before starting microwave cooking you have to provide yourself with special utensils and kitchenware. On this regard, please refer to the headings "7.3.2 Kitchenware" and "10.1 General information about microwaves". After placing the food in the oven and closing the door, select the desired power setting using the regulation knob (please refer to heading "7.3 Microwave cooking") and select an appropriate cooking time for the cooking to be done and for the desired cooking temperature. At this point, the indicator lights  and  on the display will come on.
















Then select the combined microwave function positioning the FUNCTION SWITCH KNOB on the orange symbols   : the relative indicator light on the luminous panel will come on.

At this point, pressing the key , the cooking begins and the indicator light  on the luminous panel begins to flash.




COMBINED MICROWAVE COOKING



	WEIGHT (g)	LEVEL FROM BELOW	COMBINED FUNCTION	% MICRO- WAVES	COOKING TEMPERA- TURE (°C)	TIME IN MINUTES
SCALLOPS	800	3		60	225	5
MUSSELS AU GRATIN	1500	3		50	200	8
QUICHE LORRAINE	1100	2		30	225	20
GNOCCHI ALLA ROMANA	500	2		60	225	12
LASAGNE	1300	2		80	225	13
GRILLED POLENTA WITH CHEESE, BUTTER AND RAGOUT	1500	2		100	225	10
SALMON	1500	2		100	180	10
DENTEX	1000	2		50	225	20
STUFFED SARDINES	1000	2		100	225	10
CHICKEN	1000	2		80	225	20
FILLET	700	3		70	225	6
GUINEA-FOWL	1300	2		70	200	25
ONIONS	1000	3		80	225	20
ZUCCHINI	1300	3		100	225	25
CAULIFLOWER AU GRATIN	700	2		100	200	10



For more even cooking, the food should be turned when half cooked.

During cooking, condensation may form inside the oven. To reduce its formation, it is recommended to use the combined function  and to set the oven thermostat to 110-120°C.

At the end of the cooking do not leave food that is still hot insided the closed oven: instead, leave the door ajar to let out any steam that could ruin the cooking.



Instructions for the user

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10.4 Thawing and reheating with the microwave

FUNCTION SWITCH							
THERMOSTAT		0					
MICROWAVE POWER		BETWEEN 20 AND 100%					
TIMER		BETWEEN 30' AND 100'					



2 With your appliance it is possible to reheat food or drinks prepared in advance and conserved, tinned and pre-cooked foods as well as to thaw foods kept in the freezer.

10.4.1 Microwave reheating table

	WEIGHT (in grams)	LEVEL FROM BELOW	MICROWAVE PERCENTAGE	TIME IN MINUTES	INSTRUCTIONS
ROAST BEEF	450	2	60%	4 ÷ 5	Covered
ROAST PORK	450	2	60%	4 ÷ 5	Covered
PORK CHOPS	300	2	60%	4	Covered
HAMBURGERS	450	2	100%	4	Covered
HOT ROLLS	450	2	100%	3	Covered
SAUSAGES	400	2	70%	2 ÷ 3	Covered
CHICKEN BREAST	400	2	70%	4	Covered
CHICKEN	450	2	70%	5	Covered
FISH	250	2	50%	4	Covered
POTATOES	450	2	100%	3	Covered
CAULIFLOWER	100	2	100%	1	Covered
FRENCH BEANS	450	2	100%	3	Covered
TINNED VEGETABLES	300	2	100%	3	Covered
OVEN-BAKED APPLES	N° 3	2	100%	3	Covered
BAKED FRUIT	450	2	100%	3	Covered
TINNED FOOD	400	2	100%	4	Covered
SAUCES AND GRAVIES	300	2	100%	4	Covered



10.4.2 Microwave thawing table

	WEIGHT (in grams)	LEVEL FROM BELOW	MICROWAVE PERCENTAGE	TIME IN MINUTES	RESTING TIME
MEAT					
MINCED BEEF	800	2	30 ÷ 40	12 ÷ 13	5
STEAKS	450	2	30 ÷ 40	10 ÷ 11	5
ROASTS	500	2	30 ÷ 40	15 ÷ 16	10
SAUSAGES	400	2	30 ÷ 40	5 ÷ 6	5
WHOLE CHICKEN	1200	2	30 ÷ 40	25	10
DUCK	1800	2	30 ÷ 40	36 ÷ 37	15
TURKEY	6000	2	30 ÷ 40	90	30
FISH					
FILLETS OF SOLE	400	2	30 ÷ 40	6 ÷ 7	3
SLICES OF SALMON	3 slices	2	30 ÷ 40	6 ÷ 7	3
WHOLE FISH					
TROUT	340	2	30 ÷ 40	7 ÷ 8	3
FRUIT					
STRAWBERRIES	500	2	30 ÷ 40	7 ÷ 8	10
SLICED APPLES AND PEARS	450	2	30 ÷ 40	7 ÷ 8	10
DESSERTS AND BREAD					
2 ROLLS	100	2	30 ÷ 40	2 ÷ 3	2
FRENCH BREAD	450	2	30 ÷ 40	7 ÷ 8	3
JAM TART ø 18 cm	400	2	30 ÷ 40	3 ÷ 4	3



Instructions for the user



11. CLEANING AND MAINTENANCE



The oven must be periodically cleaned to maintain its working characteristics unaltered. Inadequate cleaning could jeopardise its appearance and above all its functioning.



Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.



Do not use a steam jet for cleaning the inside of the oven.

11.1 Cleaning stainless steel



To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first..

11.2 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

11.3 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or deerskin.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.





11.4 Cleaning the oven



For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.

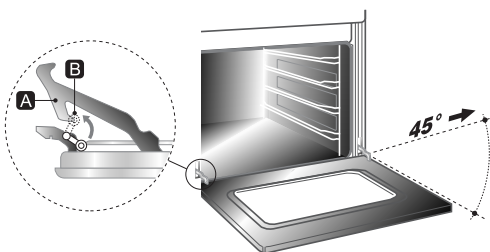


- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see heading “11.5 Removing the door”)

11.5 Removing the door

11.5.1 removing doors with mobile hinges

Lift the levers **B** until they touch the hinges **A** and take hold of the two sides of the doors with both hands close to the hinges. Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges **A** into their grooves, then lower the door into place and release the levers **B**.





Instructions for the user

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12. EXTRAORDINARY MAINTENANCE

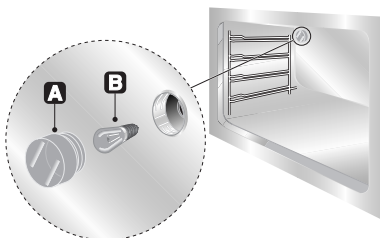
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

Before any intervention disconnect the power supply of the device.



12.1 Replacement of light bulb

Remove the bulb protector **A** by turning anticlockwise and change bulb **B** with a similar one (25 W). Re-fit the bulb protector **A**.



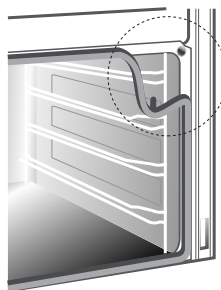
Use only oven bulbs (T 300°C).



12.2 Removing the door seal

To permit thorough cleaning of the oven, the seal may be removed.

Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.



Never switch the oven on without having refitted the seal.

Instructions for the user



13. SOMETHING NOT WORKING?

PROBLEM	PROBABLE CAUSE	LIKELY SOLUTION
The oven does not heat up	The oven is not connected The fuse has "blown". The temperature selected is too low.	Connect the oven. Change the fuse contacting the Technical Assistance Centre. Increase the temperature selected.
The oven lamp no longer works	The lamp is unserviceable The oven is not connected.	Change the lamp as described in "12.1 Replacement of light bulb"
The cooling fan continues to turn for a long time after the oven has been switched off	Ventilation must stop after a maximum time of one hour and in any case as soon as the temperature in the oven falls below about 120°C.	If it does not stop after an hour call the Technical Assistance Centre.
There are sparks in the oven	A metal object is near the oven walls.	Take any metal objects away from the walls. Never use metal objects on the grill.
The food has not heated up in the microwave mode	The microwaves do not reach the food. The right kitchenware has not been used: The door is not closed properly.	Position the food at the centre of the oven compartment. Verify you have used suitable utensils. Verify the door is closed.
The oven lamp stays lit with the oven off	The door is not closed properly.	Verify the door is closed.
Smoke during cooking	High cooking temperatures Kitchenware not right for the type of cooking.	Reduce the cooking temperature. Use only kitchenware with suitable characteristics.
The oven makes noises at the end of cooking	The fan is working even when the oven is off.	This is normal and can last up to an hour after the oven has been switched off.



Instructions for the installer

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14. INSTALLING THE APPLIANCE

14.1 Electrical connection



The I.D. plate with technical data, registration number and brand name is positioned visibly on the oven door frame.

The plate must not be removed.



It is obligatory for all electrical system to be grounded according to the methods required by safety rules.



If a fixed connection is being used fit power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm**, in an easily accessible position in proximity to the oven.

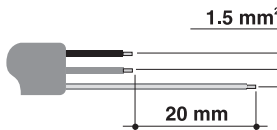


If a plug and socket connection is being used make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and risk of burns.



For operation on 220-240V~: use an H05RR-F / H05RN-F type three-core cable (3 x 1.5 mm²).

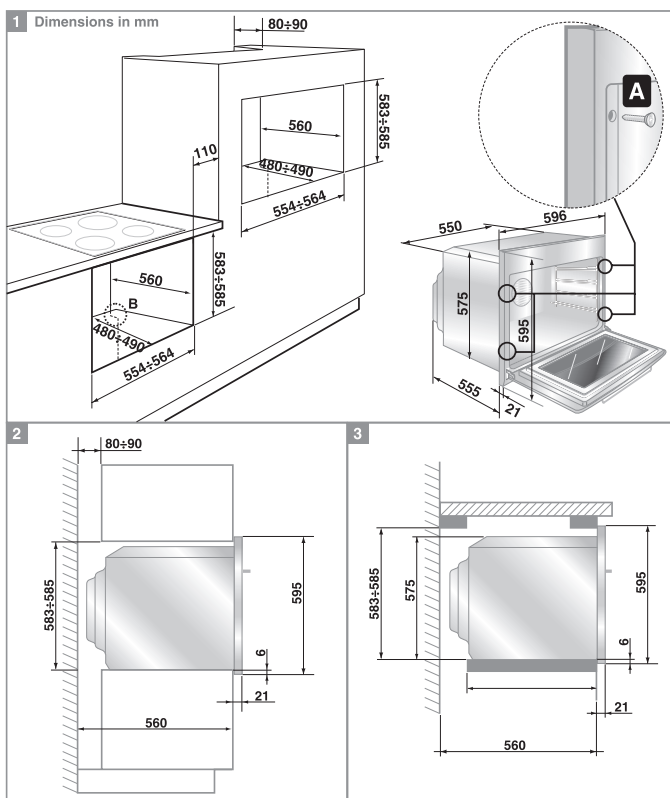
The cable end to be connected to the appliance must be provided with a ground wire (yellow-green) at least 20 mm longer.



14.2 Positioning the oven

The oven is designed for mounting into any piece of furniture as long as it is heat-resistant. Proceed according to the dimensions shown in Figures 1, 2 and 3. For installing under a work top, follow the dimensions given in Figure 1-3. For installing under a work top with combined heating plates, ensure a minimum clearance from any side walls of at least 110 mm as shown in Figure 1. For installing in a column, follow the dimensions given in Figure 1-2, allowing for a clearance of 80 to 90 mm at the top and sides of the column. Tighten the 4 screws **A** inside the frame (fig. 1). For installing beneath a non-integrated top, allow for a rear and bottom clearance as shown in Figure 1 (ref. **B**). See relevant instructions for fitting and securing the cook top.

Instructions for the installer



Never use the oven door to lever the oven into place when fitting. Avoid exerting too much pressure on the oven door when open.

